

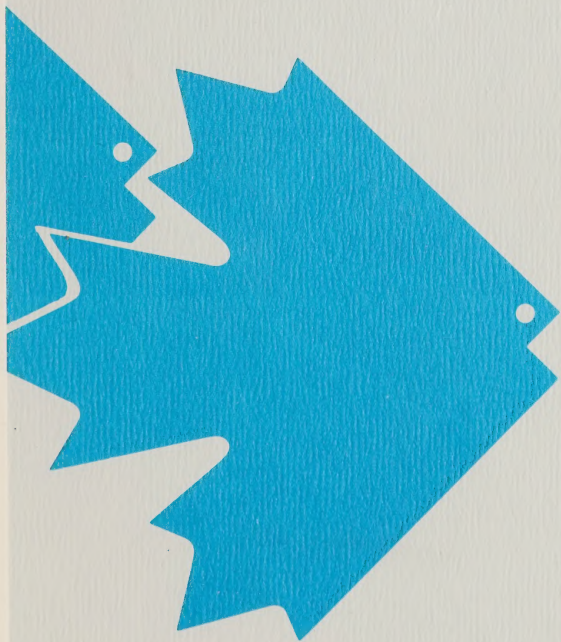


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# FISHING VESSEL CERTIFICATION REQUIREMENTS



**K OF COMPLIANCE**

ON REGULATIONS

INSPECTION BRANCH  
OTTAWA, CANADA  
DECEMBER, 1984







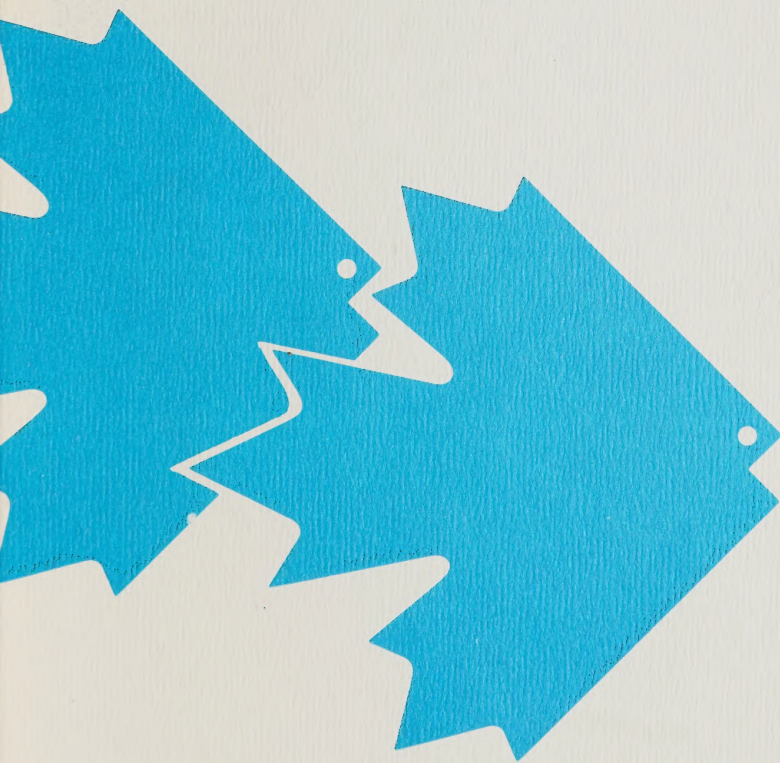
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Gouvernement  
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# FISHING VESSEL CERTIFICATION REQUIREMENTS



## HANDBOOK OF COMPLIANCE

FISH INSPECTION REGULATIONS  
SCHEDULE III

INSPECTION BRANCH  
OTTAWA, CANADA  
DECEMBER, 1984



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## Introduction

These Compliance Requirements refer to Schedule III of the Fish Inspection Regulations made by Order-in-Council P.C. 1982-2624. These requirements were developed as part of the Department of Fisheries & Oceans National Program to improve fish quality following extensive consultations since 1976 with owners and operators of fishing vessels in Canada.

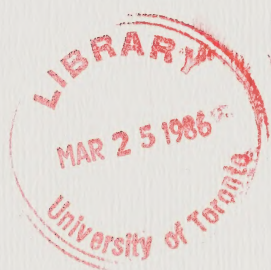
Section 18 of the Fish Inspection Regulations, as stated below, requires that all vessels used for fishing or transporting fish intended for processing be certified by an Inspector as meeting the requirements of Schedule III:

### Section 18:

- (1) Subject to subsection (2), no person shall use a vessel for fishing or for transporting fish for the purposes of processing unless the vessel displays a certification sticker that has been placed thereon by an inspector, certifying that the vessel meets the requirements of Schedule III.
- (2) Subsection (1) shall apply
  - (a) to vessels the construction of which commenced on or after September 15, 1982;
  - (b) on January 1, 1983 to vessels 13.7 m or more in overall length built or under construction prior to September 15, 1982; and
  - (c) to vessels other than those referred to in paragraphs (a) and (b), on April 1, 1984.
- (3) The certification sticker on a vessel may be removed by an inspector where the vessel is not maintained or operated in compliance with the requirements of Schedule III.

The purpose of fishing vessel certification is to ensure that fish storage and fish handling practices onboard vessels are of a high and uniform standard consistent with recognized food handling practices. To achieve these goals, it is essential that the design and construction of the fishing vessel, its equipment and utensils, and all onboard operating practices fully comply with the requirements of this Schedule.

This Handbook of Compliance is written in a format which shows the Schedule item, the reason for inclusion of that item in the Schedule, and the minimum level of compliance necessary before the Department would consider that the requirements of that item have been met.





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## Schedule III

### REQUIREMENTS FOR VESSELS USED FOR FISHING OR TRANSPORTING FISH FOR PROCESSING

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### PROTECTION OF CATCH

**Item 1:**

**Areas where fish and ice are stored shall**

- (a) have covers to protect the fish and ice from the sun and weather;
- (b) be provided with drainage to effectively remove ice melt water and ensure that fish and ice do not come into contact with bilge water or other contamination; and
- (c) where it is necessary to prevent physical damage to the fish, be divided into pens which shall be shelved vertically at intervals of 90 cm or less.

**Reason:**

- (a) It is essential to minimize any increase in the temperature of freshly caught fish as well as to protect the fish from the sun, weather and sources of contamination.
- (b) Effective drainage of ice melt water, blood, and slime is required to remove excess liquids which contain large numbers of spoilage bacteria and are a very fertile media for their rapid growth. Bilge water is also heavily contaminated and must not be permitted to come in contact with the fish holding area.
- (c) Bulk storage of the catch without shelving will result in excessive pressure on the fish at the bottom of the bins. The consequent crushing causes loss of texture, possible mutilation, and discoloration of the flesh. Also the squeezing out of quantities of liquids and juices from the fish causes significant weight loss.

## **Compliance:**

### **(a) Sun and Weather**

This section shall be adhered to as stated.

Vessels with holds will be required to have close fitting, preferably insulated, covers constructed of approved material. These will reduce air circulation and deter the melting of the ice, thereby minimizing the temperature increase of the catch. Approved materials are stainless steel, corrosion resistant aluminum, high density plastic, fibreglass reinforced plastic and smooth coated smooth wood.

Smaller vessels with open holds will be required to have some form of approved cover, or approved covered boxes. Non-absorbent plastic or rubberized covers, if adequately secured may be used for short trips. Canvas tarpaulins are unacceptable.

### **(b) Bilge Water and Other Contamination**

Fish storage areas shall be constructed to provide drainage and to ensure that bilge water does not come in contact with fish and ice. False bottoms or shelving are therefore required.

Contamination from other sources such as grease and oil, etc., in the ice and fish storage areas could result in the loss of the catch. Therefore equipment such as chain drives, drive-shafts, and bearings in fish storage areas shall be relocated or enclosed to protect fish and ice from contamination and to minimize this risk.

Service facilities such as fuel lines, fueling ports, waste disposal lines, and fuel storage tanks shall not be located in a fish storage area. If these cannot be relocated, they shall be totally enclosed and be watertight.

It will not be necessary to enclose below deck bilge pumps, hydraulic lines, and hydraulically operated fish pumps provided that they are adequately maintained and coated with an approved epoxy or paint. Rubber hoses must not be painted as the flexing causes the paint to flake off.

### **(c) Physical Damage**

Shelving must be provided for vessels in which the catch is iced in holds to a depth greater than 90 cm. Vessels such as herring seiners, with chilled sea water or slush-ice systems, are exempt from this provision. Some species of fish are highly susceptible to damage by crushing. For example, crustaceans, mackerel and herring should be stored at depths much less than 90 cm, such as follows:

Herring and mackerel	— 60 cm
Crab	— 60 cm

## **CONSTRUCTION OF STORAGE AREAS**

### **Item 2:**

Subject to item 3, fish and ice storage areas shall be of non-absorbent, non-corrodible materials, other than wood, and so constructed as to preclude physical damage to the fish and facilitate cleaning and any surfaces that contact fish shall be smooth and free from cracks and crevices.

### **Item 3:**

In the case of vessels built prior to September 15, 1982 and vessels having no below deck storage areas, built-in fish and ice storage areas shall be so constructed as to preclude physical damage to the fish and may be of wood, if the surfaces are smooth, free from cracks and crevices and coated with a durable, light colored paint or coating of a type approved by the Minister.



#### Item 4:

Boxes for fish other than live shellfish shall be of smooth, non-absorbent, non-corrodible material, other than wood, free from cracks and crevices, and so constructed as to provide drainage and protect the fish from damage by crushing when the boxes are stacked.

#### Reason:

##### Items 2, 3, & 4

Unless surfaces are of a non-absorbent and crevice-free material, they will become saturated with bacteria containing juices which would give rise to off odours and be a source of contamination.

Corrodible materials are objectionable because the products of corrosion may contaminate the ice or fish.

Wood is objectionable because it is an absorbent material which will become soaked with fish juices, blood, and slime, all of which contain large numbers of spoilage bacteria and provide a fertile media for their growth. As a result, wood surfaces quickly become sour, giving rise to unpleasant odours and becoming a major source of bacterial contamination to the fish coming in contact with them.

In existing vessels constructed prior to the implementation of this program, special efforts will be required to ensure that the wooden hold area is maintained in a sanitary manner thereby minimizing contamination of the ice, the fish, and consequent quality loss.

#### Compliance:

##### Item 2:

###### New vessels

Fish contact surfaces of holds, pens (shelving and dividers), boxes and chilled water tanks, shall be constructed of non-corrodible, smooth surfaced, approved material impervious to water. Examples are stainless steel, seawater-resistant aluminum alloys, high-density plastic, polyurethane-coated cement, or fibreglass reinforced plastic.

Holds, pens (*shelving and dividers*) boxes, and chilled water tanks **coated with just epoxy** will not comply.

##### Item 3:

###### Existing vessels

Special purpose, light colored acceptable coatings may be applied to the surfaces of existing wooden or steel holds, fish kids, checkers, and large-holding containers or pens **not regularly removed** from the vessel. If there are severe cracks, crevices or gouges, the hold must be relined prior to applying the coating.

Lists of acceptable coatings are available from an Inspector. Such coatings must be kept in good condition during the fishing season.

##### Item 4:

###### Boxes

This section will be adhered to as stated and applies to **all removable** boxes onboard fishing vessels.

Boxes shall be of non-corrodible, non-absorbent approved material, free from cracks and crevices, and constructed to provide drainage and prevent crushing when stacked.

Epoxy coated wooden boxes will not comply.

Boxes used for holding live shellfish are exempt from the provisions of this section.

## CONSTRUCTION OF BULKHEADS

### Item 5:

Fresh fish storage areas shall be separated from engine compartments and other heated areas of a vessel by watertight, insulated bulkheads and wall surfaces, bulkheads and deckheads in frozen storage areas of a vessel shall be well insulated.

### Reason:

Unless the engine compartment and other heated areas are separated from the ice and fish storage area by a properly insulated bulkhead, heat exchange from these areas will occur and result in melting of the ice. This will allow fish temperatures in the hold to rise, resulting in loss of quality.

Bulkheads are required to be watertight to prevent any contamination of the fish storage area with fuel, grease or other contaminants.

### Compliance:

The insulating material in use must minimize heat transfer into fish storage areas. A minimum "R" factor of 10 will be considered acceptable for bulkheads of fresh fish storage areas. Frozen storage areas of vessels must be insulated to a minimum "R" factor of 20.

All insulating material must be properly installed. Any ice melt water, blood, or slime seeping through the fish hold lining will reduce the efficiency of the insulation and this will, in turn, lead to an increase in the temperature of the fish. All insulation must be properly covered with approved, impervious fish hold lining material. All joints must be watertight.

The following is a Table of R-Values for various types of insulating material (at 1" thickness) commonly used on vessels:

Ordinary Wood — average 1.00

Urethane Foam — 6.25

Glass Fibre — 4.00

Expanded Polystyrene — 4.00 to 5.00 depending on density

Foam Glass — 2.60

Expanded Perlite — 2.70

Wood Fibreboard — 1.67

Styrofoam — 4.00 to 5.00 depending on density

Notes: (1) R-values can be calculated by multiplying the above figures by the thickness (in inches) of the insulating material to be applied.

(2) The above Table is intended to serve as a Guideline **only**. Vessel owners are urged to contact their contractors or suppliers in order to obtain the specific R-value(s) of the insulating material(s) which are to be utilized on their vessels.

## FISH HANDLING EQUIPMENT & PRACTICES

### Item 6:

Fish handling equipment, such as chutes, conveyors, fish washers, tables and utensils, shall be of smooth, non-absorbent, non-corrodible material, other than wood, free from cracks and crevices and so constructed as to facilitate cleaning.

### Reason:

Corrosion resistant material is required in order to preclude the possible contamination of the product with such substances as rust.



It is essential that surfaces be made of a non-absorbent and crevice-free material so that they will not become saturated with bacteria containing juices which would give rise to off-odours and be a source of contamination to the product.

It is essential that handling equipment be constructed in a manner which provides accessibility during regular cleaning operations and prevents accumulation of debris that might cause contamination.

### **Compliance:**

All processing equipment such as chutes, conveyors, fish washer, tables and utensils shall be constructed of approved material, examples being stainless steel, salt water-resistant aluminum alloys, high density plastic, and fibreglass reinforced plastic. Galvanized metal and epoxy coated wood will not comply with this regulation for the construction of equipment. Such equipment shall be accessible, or easy to dismantle for cleaning of all parts.

Fish cutting boards may be of hardwood construction, but surfaces must be smooth without cracks or crevices.

### **Item 7:**

Forks, pumps, tools or other equipment and practices that pierce, tear, or otherwise damage or contaminate the edible portion of fish shall not be used.

### **Reason:**

Use of forks, or the improper use of pumps, shovels and gaffs will result in discoloration, bruising, blood clots, and muscle separation of the edible portion of the fish.

Physical damage caused by sharp instruments will hasten bacterial spoilage and will result in a shortening of the shelf life of the fish, major deterioration in quality, and lower yields during processing.

It must be emphasized that fish quality deteriorates rapidly, and the potential keeping time is considerably shortened if the fish are not handled and stored properly.

To avoid physical damage, textural defects, and discoloration of the fish flesh, fish should not be trampled, walked upon, or roughly handled, and should not be piled deeply on the deck prior to stowage.

When a gaff has to be used in fish landing operations (as in longlining), whenever possible, the fish should be landed by hooking under the gills rather than gaffing in the body or lifting by the tail. With heavy fish, the spine may break, resulting in flesh separation.

Fish should be bled as soon as possible after being taken onboard the vessel when most are still alive and at a relatively low temperature. The fish should be allowed to bleed for 10 to 15 minutes in a bleeding tank containing clean, continuously running seawater, and then (where applicable, depending on the species and type of fishery involved) they should be properly gutted to remove the viscera so as to avoid "bellyburn".

Care should be taken during bleeding and gutting not to allow pieces of viscera to contaminate the rest of the catch as they are heavily laden with spoilage bacteria and digestive enzymes which will hasten spoilage. Fish should be immediately and properly washed after gutting so as to remove pieces of gut, blood, slime, etc.

Fish should not be thrown or dropped into the hold, but rather should be allowed to slide down chutes, flumes, and other devices designed to minimize physical damage to the fish.

The presence of animals onboard fishing vessels is highly objectionable as they and their excreta are a contamination hazard.

### **Compliance:**

The use of forks is prohibited. Gaffs or single tined implements may be permitted where methods of fishing require it, or where no alternate method exists for handling or unloading.

However, the fish must be gaffed or pronged in the head. Pumps will be approved, provided they are constructed and operated in a manner that minimizes physical damage to the fish.

For vessels with below deck storage, rather than throwing or dropping fish into the hold, chutes or other devices shall be provided to minimize physical damage to the fish. Fish shall not be walked on. Fish guts, offal and wash water cannot be allowed to contaminate the rest of the catch and must be disposed of in an acceptable manner. Gutted or bled fish must be adequately washed with approved water prior to storage. Recirculation of wash water is not acceptable.

Animals are not permitted on board fishing vessels.

## PRESERVATION OF CATCH

### Item 8:

Fish, while on board a vessel used for fishing or transporting fish, shall be

- (a) preserved by the use of finely divided ice sufficient to reduce and hold the temperature at 4°C or lower, and such ice shall be made from water from a source approved by a fish inspection laboratory; or
- (b) preserved by such other methods as the Minister may approve.

### Reason:

Temperature is the single most important factor influencing the keeping quality of fish. Sufficient ice must be available to enable adequate icing of the catch.

Each degree rise in temperature increases the rate at which spoilage bacteria present on the surface and in the gut of the fish multiply, which in turn, decreases the quality and shelf life of the fish.

The following chart provides an example of the number of days that elapse before fish spoilage odors become noticeable when fish is held at various specific temperatures:

10°C (50°F) — 1½ days

6°C (41°F) — 3½ days

4°C (38°F) — 5 days

0°C (32°F) — 8 days

### Compliance:

Fish held in pens or boxes shall be iced at a recommended ratio of 1 part flaked or finely divided ice to 3 parts fish. The ice shall be made of water from an approved source to prevent contamination of the vessel hold and the catch, and shall be as evenly distributed as practicable throughout the fish.

A sufficient layer of ice is required between the fish and vessel sides, bulkheads, box sides, etc., to prevent the fish from coming in contact with these surfaces which could cause an offensive type of microbial spoilage (bilgy fish).

Refrigerated or chilled seawater systems, or other methods approved by the Minister for rapidly cooling and holding fish at 4°C or lower may be used. Cool ambient temperatures, or refrigeration systems producing cool air, however, are not suitable replacements for ice in cooling fish in bulk.

Used or otherwise contaminated ice left over from a fishing trip must be removed from the fishing vessel as soon as the catch is unloaded. It must *not* be used on future trips as it is contaminated with ice melt water, blood and slime, all of which contain large numbers of spoilage bacteria.

Salting of fish at sea is acceptable, provided salting is an initial part of the processing.

### Item 9:

Where chilled water systems are installed on a vessel, such systems shall be of materials



approved by the Minister, be constructed to facilitate proper cleaning and be capable of holding fish at  $-1^{\circ}\text{C}$ .

**Reason:**

For fresh fish, a maximum delay in spoilage is obtained at the temperature of  $-1^{\circ}\text{C}$ .

Care must be taken to ensure that the temperature does not fall too far below  $-1^{\circ}\text{C}$ , as the texture of the fish may be damaged by partial freezing.

Non-porous surfaces reduce the risk of contamination.

**Compliance:**

This section shall be complied with as stated. Examples of approved materials are stainless steel, high-density plastics, seawater-resistant aluminum, and copper-based alloys.

The entire system must be designed to allow an easy introduction and effective circulation of the cleaning and disinfecting solutions. There should be no place where proper cleaning cannot be carried out.

Rapid cooling of fish is the primary task of the system.

**Slush Ice System**

Effective circulation of the ice water around the fish is required. Sufficient ice is required to maintain the fish at  $4^{\circ}\text{C}$  or colder.

**Refrigerated Sea Water or Brine Systems**

There must be a sufficient compressor capacity to prevent a significant rise in temperature of the prechilled sea water or brine solution when the holding tanks are being loaded with freshly caught fish. Due to the difficulty in controlling temperature precisely, the system must continually operate in a manner that would reduce the fish temperature to between  $-1^{\circ}\text{C}$  and  $+2^{\circ}\text{C}$  and maintain it there.

## **FREEZING FACILITIES & PRACTICES**

**Item 10:**

Freezing facilities on a vessel shall be capable of freezing the daily catch at a rate equivalent to at least the freezing rate of a 25 mm thick block of fish when the temperature of the thermal center is reduced from  $0^{\circ}\text{C}$  to  $-20^{\circ}\text{C}$  in two hours or less.

**Reason:**

Rapid freezing minimizes the deleterious effects that freezing has on the texture of the product. It is for this reason that a freezing rate has been set.

It is therefore important that the freezing system be capable of freezing the daily catch at this rate.

**Compliance:**

This section will be satisfied when:

- In the case of an air blast freezer, the freezer is capable of freezing fish by means of air current at a temperature of  $-30^{\circ}\text{C}$  or colder, moving at a velocity of not less than 125 meters per minute over the fish surface.
- In the case of a brine freezer, the freezer is capable of freezing fish in a well agitated brine solution at a temperature of  $-15^{\circ}\text{C}$  or colder.
- In the case of contact or other freezers, this section must be adhered to as stated.

In case of doubt, it will be necessary for competent technical persons to determine the freezing rates.

**NOTE: Definition of thermal centre**—“the last point of the fish or packaged fish product to reach the specified temperature”.

**Item 11:**

(1) Fish on board a vessel shall be frozen at a freezing rate not less than the rate prescribed by item 10.

(2) In the case of a packaged fish product on board a vessel, the time required to reduce the thermal centre of the packaged product to  $-20^{\circ}\text{C}$  shall not exceed 36 hours.

**Item 12:**

(2) Except for brine frozen fish, the thermal centre of the fish on board a vessel shall be reduced to a temperature of  $-20^{\circ}\text{C}$  or lower before the fish can be removed from the freezer to the cold storage area.

(3) In the case of brine frozen fish on board a vessel, the thermal centre of the fish shall be reduced to  $-12^{\circ}\text{C}$  before the fish can be removed from the freezer to the cold storage area.

**Item 13:**

After freezing, fish on board a vessel shall be glazed or packaged to protect it against dehydration and oxidation.

**Reason:**

**Items 11, 12, 13:**

As described in Item 10, rapid freezing results in minimizing deleterious effects of freezing upon the texture of the product. It is for this reason that a freezing rate has been established.

It is important to continue the freezing process long enough to ensure that the thermal centre of the fish or pre-packaged fish product has reached the correct temperature.

Packaging the product tightly with impervious material, or glazing the fish will protect it from quality loss due to dehydration and oxidation.

**Compliance:**

**Item 11:**

The type of packaging, thickness of the product and the procedures for loading of product into the freezer must be such that the freezing rate and the time limit specified can be adhered to.

**Item 12:**

In the case of brine frozen tuna, intended for canning, the fish must be frozen to a temperature of  $-12^{\circ}\text{C}$  or colder and held there.

In the case of other brine frozen fish, the fish may be removed from the brine, after the temperature of its thermal centre has been reduced to  $-12^{\circ}\text{C}$ . However, the freezing process must be completed to  $-20^{\circ}\text{C}$  in another freezing facility prior to being placed in a cold storage.

In the case of other freezer systems, this section must be adhered to as stated.

**Item 13:**

The fish must at all times, be coated with a good quality glaze, made from an approved



water source, or tightly wrapped in an approved impervious packaging material.

**Item 14:**

Storage areas in which frozen fish is held on board a vessel shall be maintained at a temperature of  $-26^{\circ}\text{C}$  or lower.

**Reason:**

To prevent any change in quality of the frozen products during storage, it is important that the cold storage areas be maintained at the indicated  $-26^{\circ}\text{C}$  or lower.

Fluctuation in temperature must be acted upon immediately to ensure that the product quality is not altered.

**Compliance:**

This section must be adhered to as stated.

Temperature fluctuations will adversely affect the quality of frozen fish. Each cold storage room on the vessel must therefore be equipped with an accurate thermometer or other temperature measuring device, so situated that it will indicate the average air temperature of the room.

Temperatures in each cold storage room in the vessel shall be read and recorded at least once a day while the vessel is engaged in fishing or fish transporting operations.

The installation of automatic temperature recorders is recommended.

## SANITATION

**Item 15:**

At least once daily, fish receiving areas and all equipment, containers and utensils used in the handling of fish on board a vessel shall be thoroughly cleaned with water from a source approved by a fish inspection laboratory and disinfected.

**Reason:**

These practices are required to prevent build-up of spoilage bacteria laden slime, blood, and other residue on equipment and utensils. Contaminated surfaces will contaminate the fish and give rise to offensive odours.

If allowed to dry, slime, blood and scales, etc., are very difficult to remove.

**Compliance:**

This section must be adhered to as stated.

All fish receiving areas, equipment, containers and utensils must be cleaned and disinfected at least once a day while the vessel is operating. Vessels holding live shellfish are not required to disinfect until the catch has been discharged. Cleaning must be performed with water from an approved source to avoid contamination of the overall fish handling areas. Following cleaning operations, all equipment and surfaces must be disinfected, then "rinsed off" to remove the disinfectant.

Harbor water, or water from alongside the dock where the vessel is tied up, must never be used for cleaning purposes as it is usually heavily polluted. This is also usually true for water in close vicinity to towns, villages, industrial plants, fish plants, and freezer/factory ships.

The following method of cleaning has been found to be the most effective:

- rinse with a high pressure jet of cold water to remove excess slime, blood, and scales;
- scrub with a stiff brush or high pressure cleaner, using an acceptable detergent;
- rinse with cold water;

- sanitize with cold water containing hypochlorite solution or another acceptable disinfectant;
- rinse again to remove the disinfectant.

Containers, utensils, penboards, and shelfboards shall be allowed to air dry prior to stacking or storing.

#### **Item 16:**

Following the discharge of fish from a vessel, all equipment and utensils used in the handling of fish and the storage areas, chilled water system, fish containers, penboards and shelfboards shall be forthwith thoroughly cleaned with water from a source approved by a fish inspection laboratory and disinfected.

#### **Reason:**

It is necessary to clean and remove all spoilage bacteria laden fish slime, blood and other residue from all equipment and storage areas as soon as the catch is unloaded.

This will avoid multiplication of micro-organisms, the generation of offensive odours and the drying of residues on the hold or other surfaces which could result in contamination of future catches.

To accomplish these objectives, regular disinfection followed by a rinse is recommended after the cleaning operations. Not only will this kill a great number of micro-organisms which may still be present, it will also help prevent the occurrence of off-odours in the hold.

#### **Compliance:**

At the end of each fishing trip, promptly after unloading, while surfaces are still wet, all fish holding facilities, penboards, shelfboards, other equipment and utensils that come in contact with the fish, shall be washed with cold water from a source approved by a fish inspection laboratory, or clean sea water under adequate pressure, then thoroughly scrubbed with a stiff brush or high pressure cleaning equipment and an acceptable detergent, and then rinsed with water from an approved source. Cleaned surfaces should then be disinfected with hypochlorite solution or any other acceptable type of sanitizing agent, and rinsed with cold water again to remove the disinfectant.

Recirculation of cleaning water is not permitted.

Harbor water, or water from alongside the dock where the vessel is tied up, must never be used for cleaning purposes as it is usually polluted. This is also usually true for water in close vicinity to towns, villages, industrial plants, fish plants and freezer/factory ships.

Cleaning and disinfecting must be completed prior to taking on fresh ice for the next trip.

In the case of boats equipped with chilled water systems, all pipes and heat exchangers must be flushed with approved water and an acceptable cleaning solution to remove slime, blood and scales, then flushed again with approved water to remove all traces of the cleaning solution. The use of a disinfectant is also strongly recommended providing the system is rinsed with water before the tanks are filled prior to fishing.

## **STORAGE RECORDS**

#### **Item 17:**

A storage record of the fish catch shall be kept on all fishing vessels and the identity of each day's catch shall be maintained.

#### **Reason:**

A well prepared storage plan enables the various day's catches to be kept separate during unloading. Fish from different days' catches should never be stored together.



### **Compliance:**

This section applies to vessels fishing for periods longer than one day and shall be adhered to as stated. To determine compliance, the storage record shall be available to the Inspector. Vessels equipped with R.S.W. or C.S.W. Systems are exempt from this Requirement.

## **HANDWASHING & TOILET FACILITIES**

### **Item 18:**

Handwashing and marine type toilet facilities shall be provided on vessels over 13.7 m or more in overall length that have sleeping accommodation and shall be maintained in a clean and sanitary condition.

### **Reason:**

The presence in food products of organisms associated with sewage is highly objectionable. Poor hygienic practices may substantially contribute to contamination of the fish.

### **Compliance:**

Handwashing facilities shall be equipped with running water, (use of a reservoir piped to a sink is acceptable), liquid or powdered soap and single service towels. As a general guide, one marine type flush toilet and one washbasin should be provided for every ten crew members.

The handwashing facilities should be located close to the fish handling area to encourage frequent handwashing. The use of the galley sink for handwashing is considered acceptable.

The waste discharge must drain overboard, be equipped with a check valve if necessary, and be situated on the opposite side from water intakes, and further towards the stern in order to minimize the possibility of contamination when the vessel is in forward motion. A washbasin draining into a pail is unacceptable.

Vessels fishing in lakes and rivers will have to meet individual Provincial requirements regarding the discharging of sewage.

For further information regarding these requirements, contact your regional Department of Fisheries and Oceans, Inspection Office.

#### **Newfoundland Region**

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#### **Pacific Region**

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